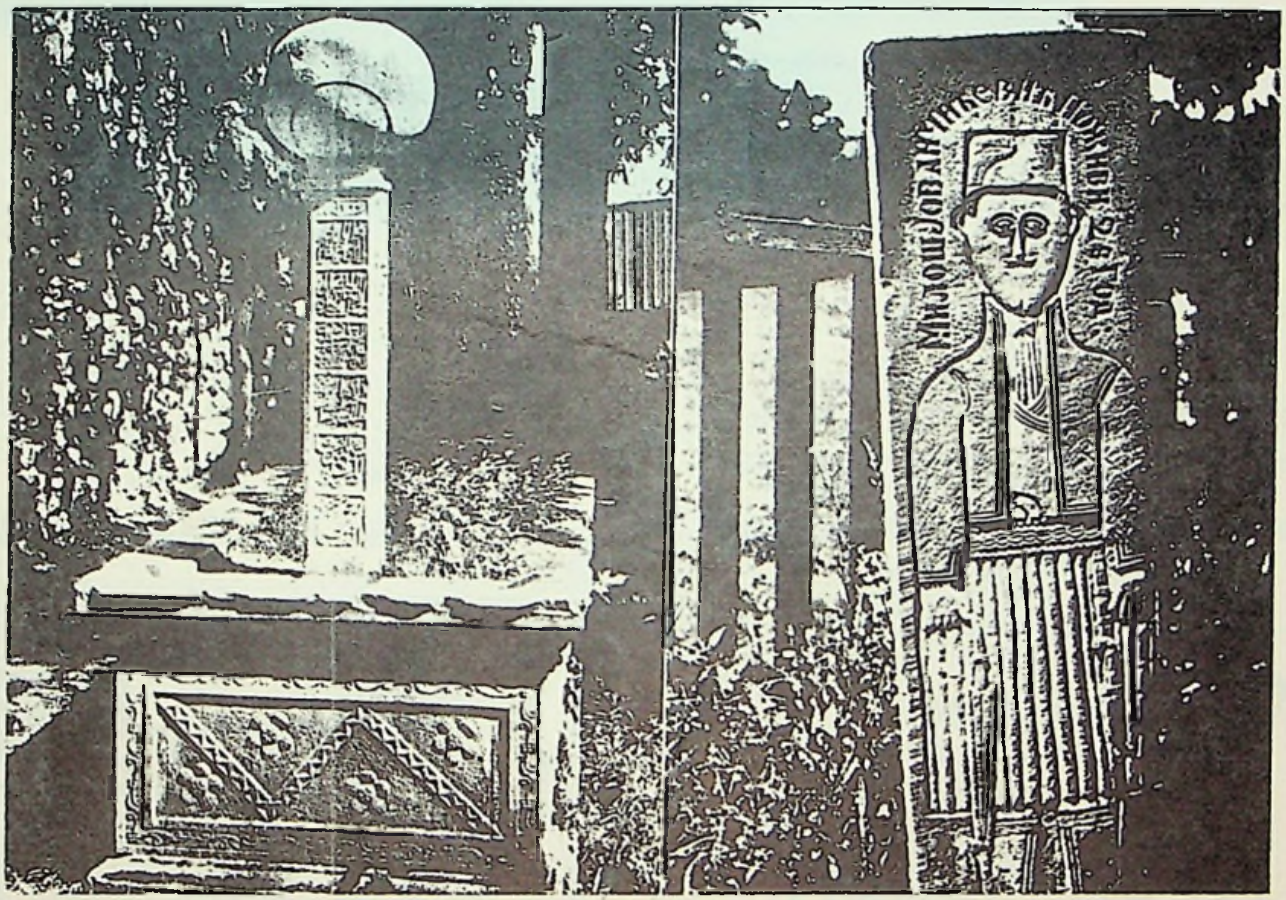
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NEWSLETTER OF THE YUGOSLAV-AMERICAN CULTURAL ORGANIZATION, INC.
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EDITORS: Dale Skillicorn and Janet (Pelich) Justus-Skillicorn
Contact at Rapid Offset Printing, 22 East Lake Avenue, Watsonville, California 95076 (408) 724-2900



TOMBS. *Above left*, a typical Turkish tomb, in the Mostar region.

Right, a *krajputaši* (peasant wayside tomb), near Karan in Serbia. The Serbian soldier, with fez, dagger and umbrella, "Miloš Jovančićević who lived 28 years"

PRESIDENT'S MESSAGE

Bar-B-Qued Chicken and Macaroni, what a treat! If you weren't there you missed a good one. A good time was had by all. Good food, good company, good music – what more could you ask for?

I wish to thank everyone who helped to make it a success.:

Lena Derpich for the macaroni. "What a masterpiece!"

Ron Hill for helping me cook and setting up the bar.

George Jurickovich for setting up tables.

Carole Gospodnetich and Edith Knowles for the decorations.

Ella Korach for getting the desserts together. . . . and to all the ladies who baked them.

To Rose Santich for helping with the appetizers.

A great job by all. Thank you.

Sincerely,

Jerry Gospodnetich

P.S. – Anyone wishing to help with the Apple Annual booth call me at 724-7652

WE WANT TO THANK THE
Santa Cruz County Historical Trust
with the Pajaro Valley Gallery
and the Octagon Museum
for putting together the excellent Exhibit

The Yugoslavian Community
in Santa Cruz County

and to the
Cultural Council of Santa Cruz County
for providing a financial grant for the project

SECOND CHANCE! If you'll miss the Exhibit
THE YUGOSLAVIAN COMMUNITY
IN SANTA CRUZ COUNTY
at the Pajaro Valley Gallery in Watsonville
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at the **Octagon Museum**, 118 Cooper Street
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DON'T MISS THIS GREAT EXHIBIT!



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(We thought you might enjoy seeing how one writer viewed the Yugoslavs about 30 years ago – Dale & Jan)

YUGOSLAVIA: VARIED LAND – VARIED PEOPLE

By VALENTINE MILLER

The Collins phrase book is not entirely helpful to the traveler in Yugoslavia. When you try to say anything more complicated than "molim vas" (please), "hvala lepo" (thank you very much) or "dobro" (good), the citizens are apt to fling a whole string of Serbo-Croatian back at you.

If you look helpless, they'll try German; fine, if you know German. There was one word I heard constantly, and it wasn't in Collins. It sounded like "Yes," a very positive "Yes." But the phrase book told me that "da" or "ja" meant yes. Later, to my delight, I discovered that the word, spelled "jest," does indeed mean yes, or more accurately, "Yes, it is."

"Yes, it is," and "Yes, we are" seem to sum up the spirit of this lively, apparently unregimented Communist country — or rather, countries, because the natives of each of the six republics consider themselves Serbians or Bosnians or Macedonians or whatever they were born, rather than simply Yugoslavians. This was made clear to me in the Dubrovnik bus depot, when I was trying to find out about buses from Sarajevo to Zagreb. The girl in the information booth (who spoke French, luckily) said politely but with some hauteur, "I don't have that information; you'll have to inquire in Sarajevo." (Sarajevo is in the neighboring state of Bosnia-Hercegovina.)

The casual traveler, after a mere three weeks in this land of contrasts and variety, skimming a fraction of its surface only, emerges with a spinning head. A few miles inland, as the crow flies, from the golden Adriatic coast with its little walled, pink tiled Venetian towns, rise the gaunt mountain fastnesses of Montenegro which might be a world away. The Turkish "souks" and Moslem minarets of raw, gritty Sarajevo seem thousands of miles from urbane Zagreb with its smartly leather-coated young women and Edwardian-style young men, and its nostalgic architectural echoes of the old Austrian empire.

The people, too, come in an astonishing array of sizes and shapes; on the whole, tall, they're fair, dark, in-between and even red-headed. But their faces are always animated, their step is springy, and they are wildly talkative. They talk at the top of their voices from about 6 in the morning until well after midnight, preferable outdoors. From 5 to 8 p.m. all ages pour out into the streets for the daily "corso." The pace is leisurely but the walkers won't be sidetracked; YOU have to move out of THEIR way, and automobiles don't stand a chance.

There are two things, other than President Tito, that unite the country: slivovitz (plum brandy) and Turkish coffee. Every workman, farmer or businessman (many women and teen-age boys, too) start off the morning with both, and drop into cafes at intervals for both or either throughout the day and evening. (I found "turska kava" delicious, served in its little brass or copper pot; but slivovitz — instant heartburn!)

There are some national dishes, too, that are found everywhere, including "cevapcici" — little fingers of ground mixed meat, broiled over outdoor charcoal grills and served with a handful of chopped raw onion and a slice or two of moist crusty bread; "djuvec" — a savory meat stew with tomatoes and red and yellow sweet peppers; "raznici" — mixed meat kebabs on skewers. (Another skewered meat dish is "hajducki cevep," more fiery than anything out of Mexico.)

Local specialties include Dalmatian smoked ham, called "prsut" (similar to the Italian prosciutto) that melts in the mouth, and a smooth-as-silk rose wine in Dubrovnik that you buy from a barrel.

In Sarajevo's Turkish quarter I gobbled succulent chunks off a whole roasted lamb, served with what's known in San Francisco as Armenian bread.

Signs of prosperity are noticeable. Almost every little farmhouse along the main roads seems to flaunt a TV aerial on the roof and a shiny little Fiat, Volkswagen or Zastava in the front yard. Shops (including the corner grocery store) are full of compact automatic washers, as well as handsome cooking pots of heavy enamel in bright blue and green.

I sensed an open give and take among the people, with lively discussions over newspapers in the cafes. Rock music bursts full blast over the radio. Pretty, miniskirted girls mingle with black-veiled, bloomered Moslem women who still draw their kerchiefs across their mouths in public. Side-burned young men with medium-long hair share cafe tables with hawk-nosed, erect old mountain men in flat red caps and baggy knickers.

Impossible to sum up this land of infinite variety, except to say that it is strongly, positively alive and well. "Jest" — yes!

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BABE BRAUTOVICH HILL

Another Fair is over; the Apple Festival Committee manned the information booth. That meant Ron and I were out there six nights and two days. It was a great Fair, but enough is enough. YACOs spotted: Mary and Antone Basich, Ann Milkas, Ann Nanut, Mary Pilo, Marge Secondo, Nevenka and Zarko Radich and the little ones Sasha, Mise and Bryan, Fran Basich, Stephanie Bokariza, John Basor, Judy and Mato Paljetak, Dale and Jan Skillicorn, Kay Butier, Cecil Hamblin, Isobelle Secondo . . . Good Thoughts and Positive Energies go out to Luce Selak, Mary Gizdich and John Jurovich . . . Y.L.I.'s "A Night in Dubrovnik" (Aug. 19) as usual was real fun, with good food and excellent music. The company included such names as: Ukestead, Carr, Lucich, Vukasovich, Deretich, Cernokus, Mary Schadt, Joann Papagni, Matiasivich, Puhera, Scurich, Jurach, Jagich, Franusich, Farris, Zalac, Coxon, Mekis, Bilisich, Bremis, Copriviza . . . Sept. 4th was the Chix/Mac dinner and it was fun also. The 50/50 opportunity ticket was won by Stella Lucich, and the door prize was won by Nina Matulich. We had some out of town visitors, M/M Zivko Milat from Roseville and M/M Don Prestella from Richmond. They enjoyed themselves and want to be on our flyers mailing list. I think that speaks highly for our gatherings . . . The next biggie will be the Xmas Dinner, which will be Dec. 4th, but don't forget elections in November. A longtime member but seldom seen face was Kathy Pervetich Rosenbaum and her son David. She is from the east coast and is now in Yugo visiting her family in the villa of my family, Mocici. It was nice seeing you, Kathy and David. The young YACOs were Sasha, Mis and Bryan Radich, Katy and Nikola Colendich, Amanda Selak, Stephanie Schnitter . . . Be sure to circle March 4th on your calendar. That will be the date of our big 10th Anniversary Dinner celebration . . . Familiar Names & Faces: M/M Santich, Luce Basor, Nick Derpich, M/M Heebner, M/M Hajdich, M/M Georgevich, M/M Zalak, visiting with Nick Miloslavich was Marcia Kohl, Mrs. Ruza Polovina, Pete Bilsich, M/M Ponza, Ann Adams, Ella Korach, Anna Jurach, Betty Jones, M/M Gulermovich, Alaga, Raghanti, Grogan, Jurickovich, Nicholas, Soldo, Biskup, M/M J. Franich, Puhera, Cernokus, Nada Jensen, Ann Nanut, Farris, Radich, Backovich, Strazicich, M/M Basich . . .

Toodle . . . . ooo.

* *

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FOOD

We recently learned that a group of local people will be making a pilgrimage to Yugoslavia next week and thought a page of recipes and food translations would be in order. "Bon Voyage" and "Bon Apetite"

CHICKEN SOUP WITH LIVER DUMPLINGS

SUPA OD KOKOŠIJEG MESA
S KNEDLAMA OD DŽIGERICE

Serves 8—10.

1	fowl (weighing about 4 lbs.)	Parsley
3	quarts of water	Celery leaves
	Salt	Several peppercorns
½ lb.	carrots, parsnips and heart of celery	

Put fowl into a pot with water. Add salt. Bring to boil, then simmer gently over moderate heat. After 1 hour add vegetables and pepper. When the meat is tender add salt, remove from fire. Let stand until the soup sets, strain. Just before serving, make liver dumplings, bring soup to a boil, drop in dumplings, cook until done and serve.

Liver dumplings • Finely cut or mince liver, add 2 egg yolks, 1 teaspoon creamed fat or butter, finely chopped parsley, a little salt and 1 tablespoon breadcrumbs. Fold in 2 stiffly beaten egg whites. First dip teaspoon into boiling soup, then drop spoonfuls of the mixture into the soup. The dumplings are cooked when they rise to the top.

Ručak i Večera

HLADNA PREDJELA

Pašteta
Mešani hordever
Hladne zakuske } Hladni narezak }
Prešana šunka sa hrenom
Biftek tartar
Dalmatinski pršut
Jaja sa majonezom
Gavrilović salama
Ruska salata

Ruska jaja
Hladni odojak
Sardine u ulju
Masline

Lunch and Dinner

COLD HORS D'OEUVRES

Pâté
Mixed hors d'oeuvre
Assorted cold meats, like salami, ham, smoked sausage, etc.
Ham with horseradish
This explains itself
Smoked Dalmatian ham
Eggs with mayonnaise
A kind of salami
Vegetables and strips of cold meat in mayonnaise
Hard-boiled eggs with ruska salata
Cold sucking pig
Sardines in oil
Olives

KOLAĆI

Savijača od jabuka
Savijača od sira
Savijača od trešanja
Palačinke sa džemom
Palačinke sa čokoladom
Čokolada torta
Tufahija

Baklava
Sladoled

LITERALLY 'CAKES'
(*but the term covers puddings, pastries, etc.*)

Apple strudel
Cheese strudel
Cherry strudel
Jam pancake
Chocolate pancake
Chocolate gâteau
Poached apple stuffed with chopped nut and cream
The same
Ice-cream

Doručak

Doručak komplet

Bela kava
Crna kava
Turska kava
Čaj sa limunom
Čaj sa mlekom
Hleb or kruh
Puter or maslac
Džem
Šunka sa jajem (this also goes under the name of emendeks or hemendeks)

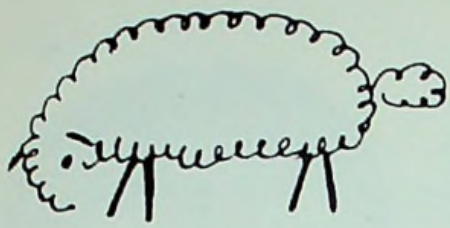
Breakfast

Continental breakfast with tea, coffee or chocolate, bread, butter and jam

White coffee
Black coffee
Turkish coffee
Tea with lemon
Tea with milk
Bread
Butter
Jam
Ham and eggs

VOĆE — FRESH FRUIT

Narandže	*Oranges*
Banane	*Bananas*
Kruške	*Pears*
Jabuke	*Apples*
Jagode	*Strawberries*
Breskve	*Peaches*
Grožđje	*Grapes*
Trešnje	*Cherries*
Sljive	*Plums*
Kajsije	*Apricots*



SMOKED MUTTON STEW

PAPRIKAŠ OD SUVOG OVČEG MESA

Serves 6—8.

- 1½ lbs. smoked mutton
- 3 lbs. cabbage
- 2 onions
- 1 lb. tomatoes
- 1 small red pepper
- 7 ozs. lean bacon
- Salt
- Water
- ½ lb. potatoes
- Pepper

Wash the meat in very hot water. Cut it into pieces and place in a stewpan. Add coarsely cut cabbage, sliced onions and tomatoes, the red pepper and the diced bacon. Add salt. Cover with water. Bring to boil, and let the stew simmer for 1 hour until the meat is tender. Then add diced potatoes and cook until they are done. Add pepper and serve.

SPECIJALITETI NA RAŽNU I ROŠTILJU	GRILLS AND ROASTS
Jetra na žaru	*Grilled liver*
Bubrezi na žaru	*Grilled kidneys*
Srce na žaru	*Grilled hearts*
Čevapčiči sa lukom	*Minced meat in sausage shapes served with onions*
Ražnici sa lukom	*A kind of kebab, slices of meat roasted on a skewer and served with onions*
Pleskavica sa lukom	*A similar dish*
Hajdučki ćevap	*Pieces of pork and beef (or veal) roasted on a skewer*
Jagnjeći šašlik	*Pieces of lamb with potatoes and bay leaves roasted on a skewer*
JELA PO NARUDŽBI	MAIN DISHES (*literally 'food to order'*)
Svinjski kotlet	*Pork cutlet*
Turnedos Rossini	*A veal or beef steak with a piquant sauce*
Lombarda pikato	*Fillet of veal with a piquant sauce*
Biftek obloženi sa jajem i povrćem	*A steak (usually veal) garnished with vegetables and served with an egg*

JUHE–SUPE–ČORBE	SOUPS
Goveđa	*Consommé*
Bujon sa jajem / Buljon sa jajetom	*Bouillon with eggs*
Pasirana od povrća	*Vegetable soup*
Juha od rajčice / Juha od paradajza	*Tomato soup*
Jagnjeća čorba	*Lamb soup*
Goveđa supa sa prženim grškom	*Pea soup*
Riblja čorba	*Fish soup*
TOPLA PREDJELA	HOT ENTRÉES
Voloven	*Vol-au-vent*
Melančani sos tartar	*Aubergines with tartar sauce*
Pohani melančani sa tartarom	*Aubergines panée with tartar sauce*
Špageti na milanski način	*Spaghetti à la Milanaise*
Špageti na bolonjski	*Spaghetti à la Bolognaise*
Omlet sa sirom	*Cheese omelet*
Omlet sa povrćem	*Vegetable omelet*
Omlet sa šunkom	*Ham omelet*
Naravni omlet	*Plain omelet*
Cvetača na poljski	*Cauliflower à la Polonaise*
Pohani sir sa tartarom	*Fried cheese with tartar sauce*
Vrganji	*Mushrooms*
Punjene palačinke sa mozgom	*A kind of pancake stuffed with brains*
Srpska jaja	*An omelet with chopped peppers, tomatoes and cucumbers in it*

RAVIOLI WITH JAM

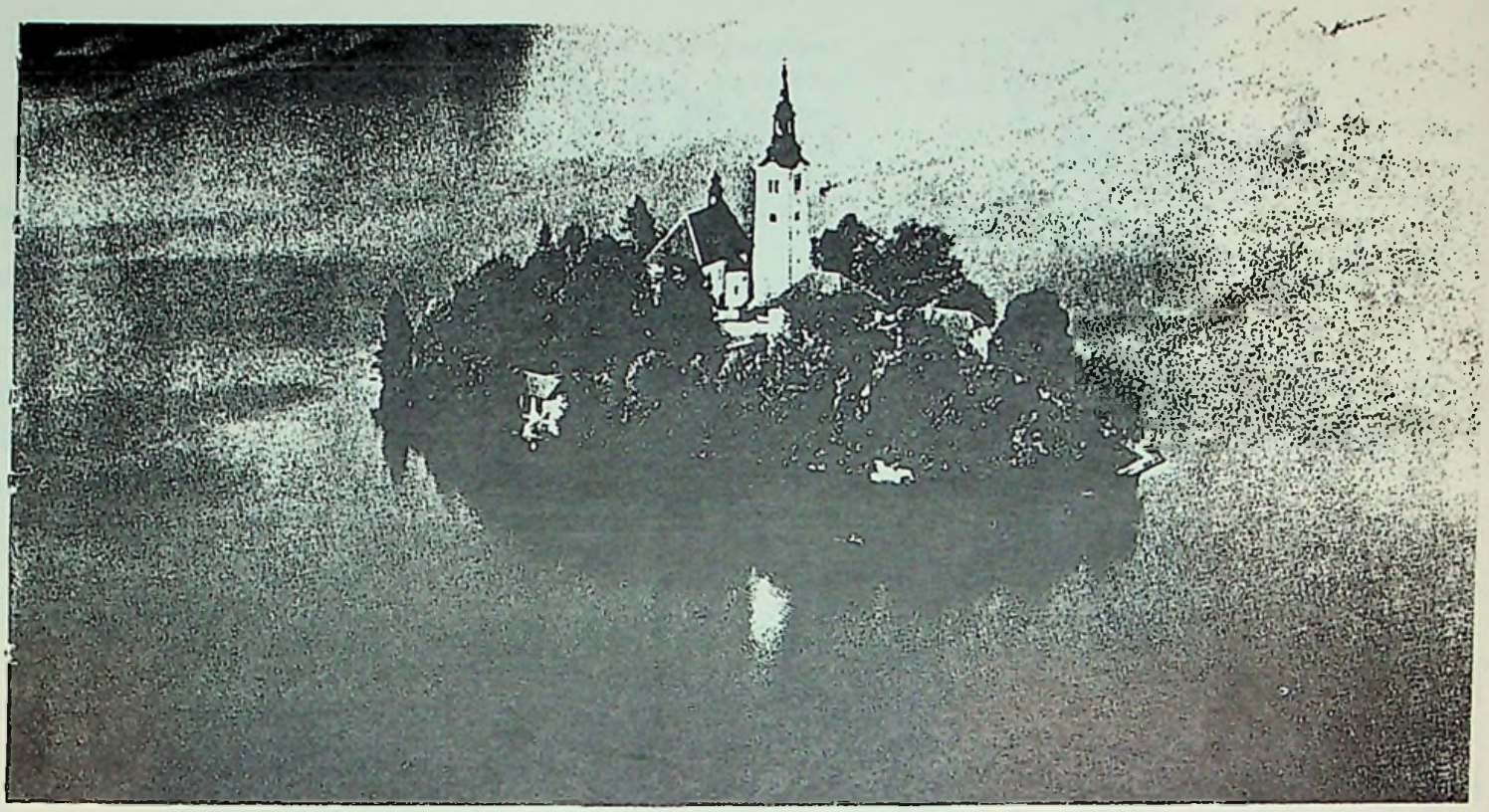
TAŠKE SA PEKMEZOM

Serves 6—8.

- 1½ lbs. plain flour
- 2 eggs
- A pinch of salt
- 1⅓ cups jam
- 1⅓ cups breadcrumbs
- ⅓ cup butter
- 2 ozs. sugar flavoured with vanilla

Make a stiff dough with lukewarm water, flour, eggs and a pinch of salt. Divide into two parts. Roll out each half until ⅛ inch thick. Place a spoonful of jam, at 1½-inch intervals on one sheet of pastry. Take the second sheet of pastry and lay it gently over the first. Press down along the lines between the jam filling, so that the two sheets of pastry stick well together. Cut dough carefully with a pastry wheel so that each spoonful of jam is in the middle of a small square. Cook ravioli in slightly salted water and drain. Place them in a warmed dish. Fry breadcrumbs in butter and pour them over filled pastries. Sprinkle with sugar, serve at once.

These ravioli may be made with cheese in which case they are served as an entrée.



Bled

A village on the shore of Lake Bled *(Bledsko jezero)*. The area has been inhabited since prehistoric times. It was first mentioned in the middle ages in 1004, when the Holy Roman Emperor Henry II presented the area to the bishops of Brixen, in whose possession it remained, with a few interruptions, down to 1803. In the second half of the 19th century, on the initiative of the Swiss Arnold Rikl, tourism began to develop (the health centre was opened in 1854).

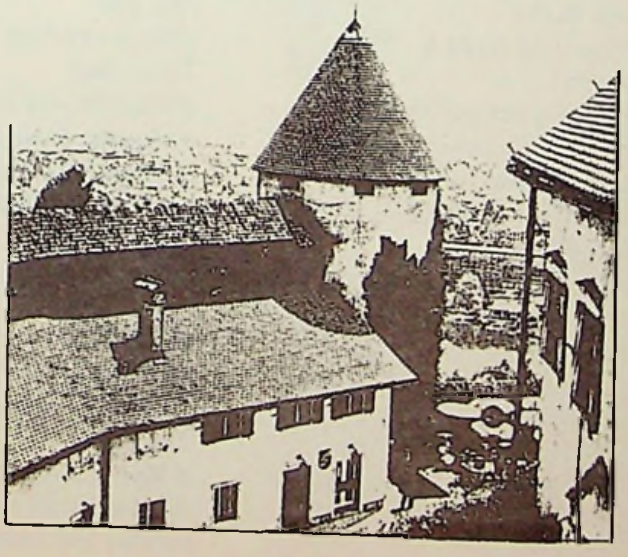
Of the ***archaeological sites,*** the most important is the one at *Pristava* (below the northern slope of the Grajsko brdo hill), dating from the late Hallstatt period. There is a two-phase skeletal necropolis here: the older (6th-8th century) belonging to the indigenous inhabitants — fibulae from the Byzantine and late-classical cultural spheres, Gothic and Lombardic finds, etc.; the later of Slav origin (crescent earrings with engraving, etc.). Finds have also been made on the island in Lake Bled (from Hallstatt and Old Slav necropolises) and on other sites.

The ***castle*** on a cliff above the lake is first mentioned in 1011. Its present form dates from the 16th century (it was badly damaged in the 1511 earthquake and the 1515 peasants' rebellion). Fortified with massive walls and circular towers, the highest point of the castle is its courtyard and chapel from the 16th century, ornamented with *trompe-l'oeil* baroque frescoes. The castle contains a museum collection (the history of Bled and its surroundings, period furniture, armour, etc.).

The parish ***church of St Martin,*** was built in 1904 in neo-Gothic style on the site of the old Gothic church. It is ornamented with impressive wall paintings by S. Pengov (1932).

The pilgrim ***church of the Virgin's Nativity*** *(Marijino rojstvo)* on the island in Lake Bled is the fifth church on this site: in the 8th or 9th century a wooden church with a horseshoe-shaped stone apse was built here, in the 10th, a church without aisles with a semi-circular apse; in the 11th a double-nave church with two apses; at the end of the 12th century, an aisled Romanesque church; and in the 15th, a Gothic church, which was later given baroque features. The presbytery retains 15th-century Gothic frescoes; the Gothic statue of the Virgin Mary and Child dates from the second half of the 15th century, while the furnishings are from the 17th and 18th centuries. The church has a Gothic portal, completed in the baroque style.

Bled castle, first mentioned in 1011, and several times altered.



FROM THE BOOK
"TREASURES OF YUGOSLAVIA"

available at the Watsonville City Library
(Donated by YACO)



Celtic silver coin, 2nd-1st century B.C. (National Museum, Belgrade).



Roman tombstone from Mokrice (Slovenia).

Yugoslav Radio Hour

Remember to listen to the YUGOSLAV RADIO HOUR every Sunday at 9:35 a.m. on radio station KOMY, 1340 on the dial. ANN & ANDY SOLDO are your hosts and bring you the finest in old favorites as well as the very latest music from Yugoslavia. They will be happy to play any special requests you might ask for whether it be for birthday, anniversary, or for any special announcement.

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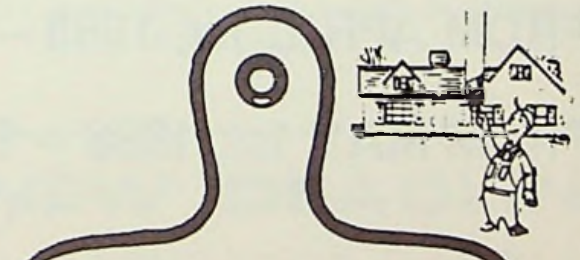
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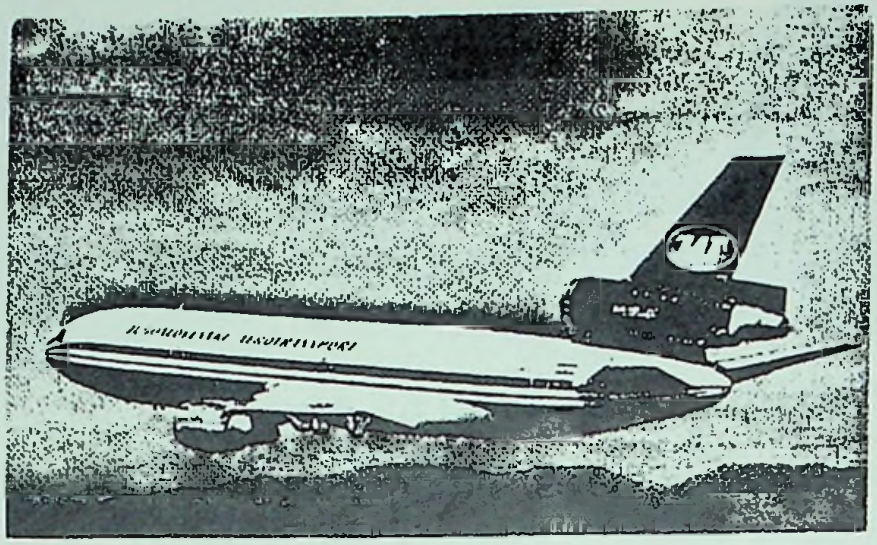
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JOIN US TODAY

YACO was established in 1979 as a non-profit club without political or religious ties for the sole purpose of bringing together Yugoslavs and other interested persons to make known and to preserve our Slavic heritage. We are proud that among our membership we have families and individuals whose roots represent each region of present-day Yugoslavia, as well as non-slavic members who support the club's goals.

A year-around series of programs and events has proven an enjoyable way for YACO to provide its focus on Slavic heritage. Such activities include picnics, lectures and slide presentations on Yugoslavia and its historic culture, plus potluck and sit-down dinners. We also publish a monthly newsletter, THE KALIFORNSKI, full of interesting articles, recipes, and news of our area's Yugoslav community.

Our meetings (the first Sunday of each month) may include a potluck, special dinner, films, dancing, and raffles, plus we hold an annual July barbeque.

Won't you accept our invitation to join us? We're sure you'll soon find YACO to be one of your favorite clubs.

Our dues are as follows:

Single membership $12
Family membership $18

MEMBERSHIP APPLICATION

Name: _____ Birth date:
Husband: _____ _____
Wife: _____ _____
Address: _____
Phone number: _____
Interests: _____
_____
_____
Yugoslav Background: _____
_____
Children under 18 included in Family Membership:
_____
_____

ATTENTION:

THE KALIFORNSKI is your publication. If there is anything in particular that you would like to see in any future issues, please don't hesitate to contact us. If you have any subjects relating to Yugoslav heritage or about Yugoslavs, here or abroad, that you would like to share or see published in this newsletter, please let us know. We would appreciate your input in publishing this newsletter each month. If you have any questions or suggestions, please contact us:

Dale Skillicorn and
Janet (Pelich) Justus-Skillicorn
c/o Rapid Offset Printing
22 East Lake Avenue
Watsonville, CA 95076
(408) 724-2900

SUGGESTED TOPICS:

1. Trips by YACO members
2. Visitors from the Old Country
3. Newspaper or magazine articles about Yugoslavia or Yugoslavs, local or abroad
4. Weddings, anniversaries, graduations, birth announcements, or special celebrations by YACO members
5. Civic or cultural contributions by Yugoslavs
6. Yugoslav recipes
7. Yugoslav songs, poetry or stories
8. Special family traditions for holidays, etc.
9. Yugoslav stories for children
10. Anything you think might be of interest to YACO members

NEW DEADLINE

A new DEADLINE has been set for the 10th of each month so that we might get the paper out even earlier. It seems that our members out of Watsonville are not receiving their KALIFORNSKI early enough to plan on attending any of our programs. Members in Watsonville receive their copies at least two days after mailing so it seems to be a problem with a hold up at the post office. If I don't have the information in time, I will not be able to publish it until the next issue. REMEMBER to send me any information by the 10th of eac month.

OFFICERS

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JERRY GOSPODNETICH 724-7652

Vice President:
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Treasurer / Financial Secretary:
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Secretary:
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Publicity Director:
RON HILL 724-1284

No Paper?

If someone you know is not receiving the KALIFORNSKI, please let us know. We publish this for you, the membership, and would like each of you to have the opportunity to keep in touch with YACO. Contact us at Rapid Offset Printing, 22 East Lake Avenue, Watsonville, CA 95076 – (408) 724-2900.

Dale Skillicorn and Janet (Pelich) Justus-Skillicorn

CALENDAR

If you miss the special exhibit
"The Yugoslavian Community in Santa Cruz County"
at the Pajaro Valley Gallery it will be
at the Octagon Museum in Santa Cruz
August 27 - November 4

OCT. 2	Meeting – 7 p.m., V.F.W. Hall Program
NOV. 6	Meeting – 7 p.m., V.F.W. Hall Election of Officers
DEC. 4	Meeting – 6 p.m., V.F.W. Hall Christmas Dinner – 7 p.m. Santa Claus



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